Air Fryer Product Guide
(MCAF56MB/MCAF56MW)

Introduction

This air fryer is used for cooking food, such as meat, fish, side dishes, and vegetables. This air fryer is not designed for commercial use or operation in a company. This air fryer may only be used for private purposes, as any other use is not as intended. Furthermore, the air fryer may not be used outdoors, or in tropical climates. This air fryer meets all relevant norms and standards in relation to CE conformity. In the event of any modification to the air fryer that was not approved by the manufacturer, compliance with these standards is no longer guaranteed. The manufacturer does not accept any liability for any resulting damage or faults in such cases.

Please observe the regulations and laws in the country of use.

Before using your air fryer, please read this manual carefully. Incorrect operation can result in serious damage or injury.

Need to Contact Us?

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Manufactured For:
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Contents

Register Your Product Online....4
Important Safety Precautions....5
Getting to Know Your Magic Chef® Air Fryer....8
Air Fryer Settings....11
Caring For Your Air Fryer....13
Troubleshooting....15
Limited Manufacturer's Warranty....17

Product Specifications

MODEL:	MCAF56MB/MCAF56MW
POWER SUPPLY:	120v /60hZ
POWER CONSUMPTION:	1700W
TEMPERATURE RANGE:	160° to 400° F (+/- 15°F)
TIMER FUNCTION:	Up to 60 minutes
BASKET VOLUME:	Up to 5.6 quarts
AUTOMATIC SHUTOFF:	Yes
NON-STICK:	Yes
DISHWASHER-SAFE:	Yes

Register Your Product Online

Register Your Magic Chef® Product Online Today!

Take advantage of all the benefits product registration has to offer:

Service and Support
Diagnose troubleshooting and service issues faster and more accurately

Recall Notifications
Stay up to date for safety, system updates and recall notifications

Special Promotions
Opt-in for Magic Chef® promotions and offers

Registering your product information online is safe & secure and takes less than 2 minutes to complete:

newair.com/register

Alternatively, we recommend you attach a copy of your sales receipt below and record the following information, located on the manufacturer's nameplate on the rear of the unit. You will need this information if it becomes necessary to contact the manufacturer for service inquiries.

Date of Purchase: _____

Serial Number: _____

Model Number: _____

Important Safety Precautions

Before using your air fryer for the first time, read the following instructions and pay attention to all warnings, even if you are familiar with handling electronic devices. Store these operating instructions in a safe place for future reference. If you decide to sell the air fryer, or pass it on, always include these instructions. They are an integral part of the product.

Symbols Used and Their Meaning

WARNING. This symbol indicates important information for user safety and safe operation of the air fryer.

DANGER. This symbol warns about injuries or burns associated with hot surfaces of the air fryer.

This symbol indicates other important information on the topic.

Warning

- The air fryer is not intended to be operated with an external time switch, or a separate remote-control system. Never leave the air fryer unattended when it is switched on. It poses a fire hazard.
- This air fryer can be used by children ages 8 and up, and by persons with reduced physical, sensory or mental abilities, or lack of experience and knowledge but only if they are supervised or have been instructed on the safe use of the device and understand the resulting risks. Children should never play with the air fryer. Cleaning and user maintenance must not be carried out by children without supervision. Always keep plastic packaging away from children. It poses a suffocation risk.
- If you see smoke coming out of the air fryer, or there are any unusual sounds or smells, switch off the air fryer immediately and remove the main plug from the socket. In these cases, the air fryer should not be used until it has been inspected by authorized service personnel. Never inhale smoke from a potential device fire. If you have inhaled smoke, consult a doctor. Inhaling smoke from the air fryer can be harmful.
- Never touch the main cable or the air fryer with wet hands because there is a risk of electric shock.
- The air fryer must not be covered, to avoid overheating. Covering it poses a fire hazard.

- Always place your air fryer on a flat, heat-resistant surface and not in the vicinity of heat sources and flammable materials, liquids, or gases. Leave at least 4" clearance all around the air fryer to prevent contact with flammable and combustible materials, because there is a risk of fire.
- The air fryer must not be damaged, in order to prevent hazards.
- Ensure that no fire sources (i.e., burning candles) are placed on or near the Air fryer. It poses a fire hazard.
- Do not leave the air fryer unattended when it is operating. Always switch off the air fryer when it is not in use and remove the main plug from the socket. Put away the air fryer only when it has completely cooled down. It poses a fire hazard!
- Remove the main plug from the socket to disconnect the air fryer completely from the power supply.
- The air fryer must never be exposed to any direct heat sources (i.e., heaters), direct sunlight, or harsh artificial lights (i.e., heating lamps). Also, avoid contact with dripping water and splashes and corrosive liquids. Never use their Air fryer near water. In particular, the air fryer should never be submerged in liquid. Do not place any items filled with liquid (i.e., vases or drinks) on the air fryer. Also, ensure that the air fryer is never subjected to excessive shocks and vibrations. Furthermore, no foreign objects may penetrate the device, otherwise the air fryer could be damaged.

CAUTION: FIRE HAZARD. Never us the Air fryer in the vicinity of flammable materials, such as curtains, drapes, etc.

Main Cable

- Always handle the main cable by the main plug and do not pull on the cable itself.
- Do not place the air fryer, furniture, or any other heavy objects on the main cable and ensure that it is not kinked.
- Never tie a knot in the main cable and do not tie cables together. Ensure that the main cable is placed so that no one can tip over it and it does not cause an obstruction.
- Make sure that the main cable does not touch any hot surfaces of the air fryer.
- Do not use adapter plugs or extension cables that do not comply with applicable safety standards, and do not make any alterations to the main cable! If the main cable is damaged, it must be replaced by the manufacturer, or its customer service representative, or a similarly qualified person to prevent any safety hazards.

Overheating Protection

- This appliance has an overheating protection system. If the internal temperature gets too high, the protection system will cut off the unit. If this happens, unplug the power cord and allow it to cool down.

- Only after the appliance has been left to cool down completely should the RESET button at the bottom of the machine (beside the rating label) be operated in order to use the air fryer again. Please use a pointed object for this purpose (refer to the figures hereinafter)

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob counter-clockwise to 0.

Note: If the pan is removed during cooking, the appliance will turn off automatically, but the timer will continue to count down.

Electromagnetic fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Getting to Know Your Magic Chef® Air Fryer

Prior to Use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.
   Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

The air frying comes with packaging material inside the frying basket. Remove all packaging material inside the frying basket before using the appliance.

First Use

Place the air fryer on a flat, heat-resistant surface. If the surface is sensitive, place a heat-resistant board under the Air fryer.

There is a risk of burns. The temperature of the accessible surfaces may be very high while the device is operating. Hot steam will escape from the ventilation slots during operation. Hot steam may also escape when you open the air fryer. Remove the food by touching the handle and not the pan, basket, or interior of the air fryer.

The accessible surfaces of the air fryer can become very hot. Use potholders or oven gloves to prevent burns. There is a risk of injury.

Only place your food in the basket and not anywhere else. The basket may be filled up the "MAX" marking at most.

CAUTION: FIRE HAZARD. The pan and the basket must never be filled with oil.

Quick Start Guide

The air fryer can prepare a large range of ingredients. Please refer to the "Settings" section of the manual for more information.

Air Frying Instructions

1. Plug the main cord into a wall socket.
2. Carefully pull the pan out of the air fryer.
3. Place the ingredients into the basket.
    - **Note:** Never fill the basket in full or exceed the recommended amount, as this could affect the quality of the end result.
4. Slide the pan back into the air fryer properly.
    - Never use the pan without the basket in it.
    - If the pan isn't properly placed inside air fryer, the appliance won't work.
    - **Caution:** Do not touch the pan during and right after use, as it gets very hot. Only hold the pan by the handle.
5. Turn the temperature control knob to the required temperature. See *Settings* section of the manual to determine the right temperature.
6. Determine the required preparation time for the ingredient. See *Settings* section of the manual.
7. To switch on the appliance, turn the timer knob to the required preparation time*The power-on light and the heating-up light turns on.*
    (a) *The timer starts counting down the set preparation time.*
    (b) *During the air frying process, the heating light will turn on and turn off from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.*
    (c) *Excess oil from the ingredients will collect at the bottom of the pan.*
8. Some ingredients must be shaken halfway through the preparation time, especially larger quantities. To shake the ingredients, pull the pan out of the appliance by the handle and shake, then slide the pan back into the air fryer and continue to cook.
    - **Caution:** Do not press the button on the handle while shaking.
    - ***Tip 1:*** *To reduce the weight, you can release the basket from the pan and shake only the basket. To do this, pull the pan out of the appliance, place on a heat-resistant surface and press the button on the handle that releases the basket.*
    - ***Tip 2:*** *You can set the cook timer for half of the total cooking time and the timer bell will indicate when to shake the ingredients, though the timer would need to be reset for the remainder of the cooking time.*
    - ***Tip 3:*** *If the timer is set to the full cooking time, there is no timer bell to indicate when to shake the ingredients, but you can pull the pan out at any time to do so. The appliance will pause automatically when the pan is removed, and resume when it is put back.*

9. The timer bell will go off to indicate when the cook time is complete. Pull the pan out and place on a heat resistant surface.
    - ***Note:*** *You can also switch off the appliance manually. To do this, turn the temperature control knob to 0, or pull out the pan directly.*
10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. To remove small ingredients, press the basket release button and lift the basket out of the pan.
    - *Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.*
    - *After using the air fryer, the pan and food will still be hot. Depending on the type of the food used in the air fryer, steam may escape from the pan.*
12. Empty the basket into a bowl or onto a plate.
    - ***Tip:*** *To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket*
13. When your first batch of food is finished cooking, the air fryer will instantly be ready for preparing another batch.

Air Fryer Settings

The table found in this section of the manual will help you to select the basic settings for the ingredients you want to prepare. Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Helpful Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time while a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

	Min-Max Amount (ounces)	Time (min)	Temp (°F)	Shake	Extra Information
Potatos & fries					
Thin frozen fries	10.5-24.7	9-16	400	Shake	
Thick frozen fries	10.5-24.7	11-20	400	Shake	
Home-made fries (0.3x0.3”)	10.5-28.2	16-10	400	Shake	
Home-made potato wedges	10.5-28.2	18-22	360	Shake	
Home-made potato cubes	10.5-26.5	12-18	360	Shake	
Roti	8.8	15-18	360	Shake	
Potato gratin	17.5	15-18	400	Shake	
Meat & Poultry					
Steak	3.5-17.5	8-12	360		
Pork chops	3.5-17.5	10-14	360		
Hamburger	3.5-17.5	7-14	360		
Sausage roll	3.5-17.5	13-15	400		
Drumsticks	3.5-17.5	18-22	360		
Chicken breast	3.5-17.5	10-15	360		

Snacks					
Spring rolls	3.5-14	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	3.5-17.5	6-10	400	Shake	Use oven-ready
Frozen fish fingers	3.5-14	6-10	400		Use oven-ready
Frozen bread crumbed cheese snacks	3.5-14	8-10	360		Use oven-ready
Stuffed vegetables	3.5-14	10	320		
Baking					
Cake	10.5	20-25	320		Use baking tray
Quiche	14	20-22	360		Use baking tray/oven dish
Muffins	10.5	15-18	400		Use baking tray
Sweet snacks	14	20	320		Use baking tray/oven dish

The specified times are only guide values. They may be longer or shorter, depending on the nature of the ingredients and your personal preferences.

- Food that lies on top or across each other (e.g., fries) should be shaken halfway through the cooking time to ensure that it is cooked evenly. To do so, lift the pan and basket by the handle from the air fryer and shake the food. The air fryer switches itself off automatically when you remove the pan and basket. Once the pan and basket are correctly re-inserted, the air fryer switches itself on again automatically until the timer expires.
- Never pour the oil directly into the pan or basket. Food prepared with oil should be mixed in a bowl before placing inside the air fryer.
- Never place dough directly in the pan or basket. Place the dough only in a suitable, heat-resistant container or baking tin (i.e., muffin tin). Place the container or baking tin in the basket.

Caring for Your Air Fryer

Maintenance

Servicing is necessary if the air fryer has been damaged, if liquids or objects have entered the housing, if the air fryer has been exposed to rain or moisture, if the air fryer has been dropped or if the air fryer does not work correctly. If smoke is produced, or there are any unusual sounds or smells, switch off the air fryer immediately and remove the main plug from the socket. In these cases, the air fryer should not be used until it has been inspected by authorized service personnel. Only have qualified personnel carry out the servicing on the device. Never attempt to open the housing of the air fryer.

Cleaning

Remove the main plug from the socket before cleaning. Otherwise, there is a risk of an electric shock.

Wait until the air fryer has cooled down completely. Otherwise, there is a risk of burns.

The air fryer itself must not be immersed in water, as there is a risk of an electric shock.

Clean the appliance after every use.

Cleaning Instructions:

1. Remove the main plug from the wall socket and let the appliance cool down.
    - ***Note:*** *Remove the pan to let the air fryer cool down more quickly.*
2. Wipe the outside of the appliance with a moist cloth.
    - ***Note:*** *Do not use metal utensils or abrasive cleaning materials on the pan or basket, as it may damage the non-stick coating.*
3. Clean the pan and the basket with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining dirt.
    - ***Tip:*** *If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some soap. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.*

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

When you are not using this air fryer, remove the main plug from the socket. Ensure that the air fryer is kept in a clean, dry location without direct sunlight.

Environmental and Disposal Information

When this symbol appears on a product, this indicates that the product is subject to the European Directive 2012/19/EU. All electrical and electronic devices must be disposed of separately from household waste at designated disposal points. Disposal of old devices in this manner will prevent harm to the environment and human health hazards. For further information regarding disposal of old devices in accordance with the directive, contact your local authorities, waste disposal office, or the shop where you bought the device.

Dispose of the packaging in an environmentally compatible manner. Cardboard can be put out for municipal paper collections or brought to public collection points for recycling. Films and plastic used for packaging the device are collected by your local disposal services and disposed of in an environmentally compatible manner.

Troubleshooting

My air fryer doesn't turn on

Problem	Possible cause	Solution
Air fryer does not work	• You did not plug in the appliance.	• Put the cord into a standard electrical outlet.
	• You did not set the timer.	• Turn the timer knob to the required preparation time to switch on the appliance.
	• The pan is not put into the appliance properly • The overheating protection is turned on	• Slide the pan into the appliance properly. • Use a pointed object to press the RESET button at the bottom of the appliance.

The pan doesn't slide into my air fryer

Problem	Possible cause	Solution
Pan does not slide into the appliance properly	• You put too much food in the basket.	• Do not fill the basket beyond the MAX indicator.
	• You did not place the basket in the pan correctly.	• Push the basket down into the pan until it clicks.

White smoke is coming out of my air fryer

Problem	Possible cause	Solution
White smoke comes out of the appliance.	• You are preparing greasy food.	• When frying greasy food, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This will not affect the appliance or the end result.
	• The pan still contains grease residue from a previous use.	• White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.

My food isn't cooking correctly

Problem	Possible cause	Solution
Food is undercooked	• You put too much food in the basket.	• Put smaller batches of food in the basket. Smaller batches are fried more evenly.

Problem	Possible cause	Solution
	• You set the air fryer temperature too low.	• Turn the temperature control knob to the required temperature setting. See *Settings* section of the manual for temperature recommendations.
	• The preparation time is too short.	• Turn the timer knob to the required preparation time. See *Settings* section of the manual for timer recommendations.
Food is fried unevenly	• Certain types of food require shaking or flipping halfway through the preparation time.	• Food that lies on top or across each other (e.g., fries) need to be shaken halfway through the preparation time. See *Settings* for preparation information.
Fried snacks are not crispy	• You used a type of snack meant to be prepared in a traditional deep fryer.	• Use oven snacks or lightly brush some oil onto the snacks for a crispier result.

Limited Manufacturer's Warranty

This appliance is covered by a limited manufacturer's warranty. For one year from the original date of purchase, the manufacturer will repair or replace any parts of this appliance that prove to be defective in materials and workmanship, provided the appliance has been used under normal operating conditions as intended by the manufacturer.

Warranty Terms

During the first year, any components of this appliance found to be defective due to materials or workmanship will be repaired or replaced at the manufacturer's discretion, and at no charge to the original purchaser. The purchaser will be responsible for any removal or transportation costs.

Exclusions

The warranty will **not** apply if damage is caused by any of the following:

- Power failure
- Damage in transit or when moving the appliance
- Improper power supply, such as low voltage, defective household wiring, or inadequate fuses
- Accident, alteration, misuse, or abuse of the appliance, such as using non-approved accessories, inadequate air circulation in the room or abnormal operating conditions (extreme temperatures)
- Use in commercial or industrial applications
- Fire, water, damage, theft, war, riot, hostility, or acts of God, such as hurricanes, floods, etc.
- Use of force or damage caused by external influences
- Partially or completely dismantled appliances

Obtaining Service

When making a warranty claim, please have the original bill of purchase with purchase date available. The purchaser will be responsible for any removal or transportation costs. Replacement parts and/or units will be new, re-manufactured, or refurbished and are subject to the manufacturer's discretion. Do not use an unauthorized person to replace or fix a damaged main cord.

For technical support and warranty service, please email support@newair.com.